

Sea Spaghetti "Le Comptoir des Algues" 50 g bag

SPAGHETTIS DE MER harvested in Brittany, food seaweed used as a vegetable with white meat or fish for example.



Manufacturer: Thalado Comptoir des Algues

Reference: 1503

Loyalty points offered: 4

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Sea Spaghetti

Sea Spaghetti is a vegetable seaweed, rich in fibre, easy to cook, specific to Brittany.

You will cook it like pasta, about ten minutes in boiling water. There is nothing to stop you from browning it afterwards with a few onions or tomatoes.

Do you want more ideas?

Fish, potatoes and sea spaghetti.

A veal blanquette, rice, and sea spaghetti.

A tomato sauce with seaweed.

A rice salad, tomatoes and sea spaghetti pieces.

and on a pizza, replace the anchovies with sea spaghetti.

Aperitif tip:

Spend a few seconds of the spaghetti pieces in a base of boiling olive oil.

Surprise your guests with original chips for the aperitif.

Composition: 100% algae
Selected and harvested on the North Finistère coast.

Sold in resealable bag 50 gr.

99.80 €/kg

[Link to the product](#)